

- ④ 本醸造 ほんじょうぞう
- ③ 大吟醸 だいぎんじょう
- ② 日本酒度 にほんしゅど
- ① 精米歩合 せいまいぶあい
- ⑧ 原酒 げんしゅ
- ⑦ 濁り にごり
- ⑥ 生酒 なまざけ
- ⑤ 純米 じゅんまい
- ⑫ 特別 とくべつ
- ⑪ 山廃 やまはい
- ⑩ 木元 きもと
- ⑨ 地酒 じざけ

- ① *seimaibuai* percentage of rice left after milling.
- ② *nihonshudo* Sake Meter Value, from sweet to dry; +3 is more or less neutral.
- ③ *daiginjou* ginjou sake is made with a particularly labor-intensive process, for a more refined flavor; dai-ginjou is made with more finely milled rice than regular ginjou.
- ④ *honjouzou* blended with a small amount of grain alcohol during brewing.
- ⑤ *junmai* made without any additives.
- ⑥ *nama-zake* unpasteurized sake.
- ⑦ *nigori* unfiltered.
- ⑧ *genshu* "cask-strength" sake.
- ⑨ *jizake* "craft-brewed" sake.
- ⑩ *kimoto* original fermentation process.
- ⑪ *yamahai* like kimoto, but with less effort.
- ⑫ *tokubetsu* a marketing term used to imply that there's something "special" about this sake.

精米歩合？
せいまいぶあい
 The highest legal *seimaibuai* for a premium sake:
 70% junmai
 70% honjouzou
 60% ginjou
 50% daiginjou

普通酒
ふつうしゅ
futsuushu "table sake" (anything that's not junmai, (dai-)ginjou, or honjouzou).

酒
 さけ (sake)